**Nutrients per serving** 

# COHamburgerOnABun50

Number of Servings: 50 (144.65 g per serving)

Amount	Measure	Ingredient
12.50	lb	Beef, ground, hamburger patty, brld, 5% fat
50.00	ea	Buns, hamburger
50.00	ea	Mustard, yellow, prep, pkt
50.00	рсе	Onion, white, fresh, slices, thin
50.00	ea	Ketchup, pkt

Nutri Serving Size	(145g)		Cis		
Servings Per	Contain	er			
Amount Per Ser	ving				
Calories 270	) Cal	ories fror	n Fat 70		
		% D:	aily Value*		
Total Fat 7g					
Saturated Fat 3g 15					
Trans Fat	0g				
Cholesterol 60mg 20					
Sodium 380	mg		16%		
Total Carbo	hydrate :	24g	8%		
Dietary Fiber 1g 49					
Sugars 4g					
Protein 26g					
Vitamin A 2%	6 • '	Vitamin (	C 2%		
Calcium 8%	•	Iron 20%	,		
*Percent Daily Va diet. Your daily va depending on you	alues may b	e higher or			
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber Calories per gran	Less than Less than Less than Less than te	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300 mg		

# Instructions

### Holding:

- Hold for hot service at an internal temperature of 135 F or higher.

# Cooking:

- Cook to an internal temperature of 155 F for 15 seconds.

#### Food Handling:

- Single gloves should be used for only one task and then discarded.
- Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.

Shape ground beef into 4 oz patties. Place then onto sheet pans that have been sprayed with non-stick cooking spray. Bake at 400 degrees F for 15-20 minutes, or until internal temperature reaches 160 degrees F. Serve hamburgers on bun with a mustard packet, ketchup packet and onion slice.

1 serving = 1 patty, mustard, ketchup, onion and bun = 2 CS

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